

~~Sparkling NV Veuve de Vernay, Blanc de Blancs Vernay, France NV Le Cellaro, “Crumer” Prosecco di Valdobbiadene Veneto, Italia (prosecco valdobbiadene) NV Mionetto, “Gorgia” Spumante Valdobbiadene, Italia (prosecco valdobbiadene, etc) NV Ca’ del Grillo, Italia (catenato) OR Gianni Gagliardi, Falegna Reora, Italia (favorita) OR Borgo San Daniele, Arbia Bianco Friuli Isonzo, Italia (tosc, sauvignon, chardonnay, pinot bianco) OR Turlan Castellese, “Cuvee Tsi” Friuli Venezia Giulia, Italia (tosc, sauvignon, traminer, riesling) O1 Coltrancia, Pinot Bianco Alto Adige, Italia (rieslinguradon, pinot bianco) O1 Nadaria, InsoliaCiolio, Italia (insolia) O1 Cusumano, “Angimbe”Ciolio, Italia (insolia, chardonnay) O1 Lunganetti, “Torre di Giano” Bianco di Torgiano, Italia (trebbiano, grechetto) OR Angiola, Vermentino Costamolina, Sardinia, Italia (vermentino) O1 Antinori, “Castello della Sala” Chardonnay Umbria, Italia (chardonnay) OR Planeta “La Segreta” Bianco OR Bodegas Castelo de Medina, Vega de Rosis, Brut Nuova Cuvee Franciscorta, Italia (chardonnay, pinot bianco, pinot nero) NV Marques de Monistrol, “Gran Reserva” Rose Brut Cava, España (monastrell, pinot noir) White O1 Domaine Russardonay, sauvignon) O1 Domaine de l’Anjelle, “Equinore” Cio, “Z”Languedoc, France (ainfandel) OO Chateau Massamion La Mignardo, “l’expression de Massamion” Coteaux de Peyrie, France (arignan) OO Nicolas Cartier, “Mas de Gougenmier” Daun en Provence, France (grenache, cinsault, syrah, cabernet, etc) O1 Domaine Reserve DOC Puglia, Italia (negroamaro, malvasia nera) O5 Gella e Mosca, “Marchese di Villamerino”Gardogna, Italia (cabernet sauvignon) O8 Gardere di Montomemolo, “Monfolette” Barolo, Italia (nebbiolo) OO Terra Rossa, Rosso di Montalcino Montalcino, Italia (sangiovese) O8 Malvino, “San Guglielmo Langhe” Langhe, Italia (barbera, nebbiolo, barbera) OO Termarossa, “Masseria Maine”Negroamaro, Salento, Italia (negroamaro) OO Marco Donati, “Sangue di Drago” Toraldige Rotiliano, Italia (toraldige) O1 Emilio Bulfon, Piulit Neri Friuli Venezia Giulia, Italia (piulit neri) OR Casore, Aniccolotta Veneto Orientale, Italia (aniccolotta) OO Tonuta dell’Ornellais, “Le Volte” Maromina, Italia (sangiovese, merlot, merlot) O1 Nadaria, Nore D’Avela Ciolio, Inc du Dragon, “Michel” Provence, France (cabernet, syrah, grenache) OR Domaine du Peyre, Diepoul de Pinot Coteaux du Languedoc, France OO Chateau Laffitte Teston Madiran, France (tannat) OO Chateau de Vauzelas, “Le Prieure” Corbieres, France Charentais, France (ugni blanc, colombard, sauvignon) OO Domaine Serin, Blanc Cotes de Provence, France (clairette, semillon, rolle, ugni blanc) OO Cote Rousse, “Font de Lautre” Cotes de Thengue, Languedoc, France OO Torre di Ginestra, Catenato Ciolio (nere d’avela) O1 Castel di Salvo, “Santi Medici” Rosso del Salento, Puglia, Italia (negroamaro)OO Cantino del Notisio, “Il Repertorio”Aglianico del Vulture, Italia (aglianico)O8 Garofoli, “Piancardo”Rosso Canoso, Italia (montepulciano)OR PinO1 Ocea Filiputi, Merlot RosatoFriuli Venezia Giulia, Italia (merlot)OR Fuente del Cendo, Rosado de TempranilloCigales, España (tempranillo) Red O1 Chateau du Denjon, “Tradition”Minervois, France (grenache, arignan, syrah)O1 Domaine de L’Anj AlberinoDias Baines, España (alberino) OO Dolerando y Lurten, Blanco Rueda Superior, España (verdejo)OR San Peinos, Blanco Seleccio Penedes, España (parcellada, macabeo, chardonnay) O1 Vina Inadi, Blanco Rioja, España (viura, malvasia) O1 Torres, “Vina Esmeralda Penedes, España (macabeo, gewurztraminer) O1 Santiago Ruiz, BlancoRias Bajas, España (albarino) O1 Bodegas Corrocel, Rueda Verdejo Rueda, España (verdejo) OR JoaAlexandria) OR Luis Pato, Maria Gomes Beiras, Portugal (Maria Gomes) OO Qc Pires, Muscat Terras de Gado, Portugal (muscat of Alexandria) OR Luis Pato, Maria Gomes Beiras, Portugal (Maria Gomes) OO, manuelo, graciano) OO Baren de Mogana, “Pinos la Gorda” Navarra, España (old vines of merlot, cabernet, syrah, tempranillo) O4 Gans Rafael dels Gaus, Gran Gaus Penedes, España (merlot, frans, cabernet) OO Bodegas y Vinedos Fernandez Rivera, “De Hosa e nera) O8 Tommaso Bussola “PD”, Valpolicella Classico Superiore Italia O6 Alario Claudio e Matteo, “Cote Fiere”Dolcetto di Diano D’Alba, Italia (dolcetto) aña (monastrell, pinot noir) White O1 Domaine Russardonay, sauvignon) O1 Domaine de l’Anjelle, “Equinore” Cio, “Z”Languedoc, France (ainfandel) OO Chateau Massamion La Mignardo, “l’expression de Massamion” Coteaux de Peyrie, France (arignan)~~

bar
avec

sparkling

	glass	bottle
Prosecco Santome, Veneto, Italy	13	• 52
Sparkling Rosé of Cava Raventos i Blanc “De Nit’ Spain	19	• 76
Lambrusco La Collina “Quaresimo” Emilia Romagna, Italy	56	
Champagne Charpentier “Tradition Brut” France nv	96	
Champagne Pierre Pailliard “Les Parcelles” France ‘nv	150	
Champagne Rosé Vilmart “Cuvee Rubis” 1er cru France	215	

rosé

Rosé of Syrah Jean-Luc Colombo, Vins de Pays, France	16	• 64
Rosé of Grenache / Mourvedre Tempier Bandol, France	120	

orange/cidar

Orange Wine Meinklang Austria`	60	
Ribolla / Chardonnay Radikon “Slatnik” Oslavia, Italy	84	
Cider Eric Bordelet Normandy, France (330 ml)	12	

white

Gruner Veltliner Malat “Crazy Creatures” Kremstal, Austria	15	• 60
Pinot Blanc Brand Germany (LITER)	14	• 60
Chardonnay Domaine Rolet Arbois, Jura, France	17	• 68
Sauvignon Blanc Francois le Saint Sancerre, France	21	• 84
Riesling Falkenstein “Eucharibusberg” Mosel, Germany	75	
Albarino Forjas del Salnes “Leirana” Rías Baixas, Spain ‘23.....	80	
Chardonnay Lavantureux ”Vauprin” Chablis, France	125	

red

Nero d’Avola / Syrah Planeta “La Segreta” Sicily, Italy	14	• 56
Gamay Noir Clos Roilette Fleurie, France	16	• 64
Nebbiolo GD Vajra Piedmont, Italy	16	• 64
Sangiovese Cosimo Maria Chianti Classico, Italy	15	• 60
Pinot Noir Michel Magnien “Climats” Morey St Denis 1er Cru, France ...	165	
Tempranillo R.Lopez De Heredia “Bosconia Reserva” Rioja, Spain ’13...	84	
Cab / Cinsault Château Musar “Hochar” Bekaa Valley, Lebanon ‘20.....	75	
Sangiovese San Fiorenzo Brunello di Montalcino, Italy ‘19.....	92	

bar avec cocktails

livin la vinho verde cucumber, mint, ch vodka, ameal vinho verde, lemon	• 16
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lust for life jin jiji darjeeling gin, grapefruit vanilla cordial, lime.....	• 16
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ibisco d’amorita hibiscus infused tequila, mallorca melón, urfa pepper, lime.....	• 16
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side to side banhez mezcal, aperol, grapefruit jarritos, habanero shrub, lime.....	• 16
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i want to be sedated old forester bourbon, house date dram, walnut bitters, clove	• 16
<i>*contains nuts</i>	

pina espress big shoulders espresso, pineapple infused magenta reposado tequila, zucca, horchata chai demarara	• 16
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golden oldie sazerac rye avec single barrel select, apologue saffron liqueur, house bitters, satsuma demerara.....	• 20
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beer

Super Bock “Original”, pale lager	• 12
Leç do Balio, Portugal, 12oz bottle	

Isastegi “Sagardo Naturala”, natural cider	• 12
Basque, España, 12oz bottle	

Hopewell Brewing Co. “Pils” pilsner.....	• 12
Chicago, Illinois, 16oz can	

Half Acre “Daisy Cutter” pale ale	• 12
Chicago, Illinois, 16oz can	

Maplewood “Son of Juice” india pale ale	• 12
Chicago, Illinois, 16oz can	

non-alcoholic

Phony Negroni	• 10
Hibiscus Fizz	• 8
Rosemary Limonata	• 8
Lust For Life Lite	• 8
N / A estrella galicia lager especial	• 10

snacks at bar avec

***pick 3 for \$36 served with publican quality bread, seeded crackers, and crudité**

- chickpea hummus**
- cucumber raita**
- smoked whitefish dip**
- tinned sardines + \$4**
- publican quality rotating charcuterie + \$4**
- marinated olives**
- lavender marcona almonds**
- 2oz rotating cheese selection**

shareables

bar avec caesar with baby kale, chopped romaine, seeded crackers and aged parmesan **18**

heirloom tomato and plum salad with preserved lemon tahina, fried bulgur and cardamom **22**

grilled **market vegetables** with marcona almond romesco, feta cheese and lemon agrumato **20**

salmon tartar with zaatar buttermilk, fried bulgur, pickled currants and belgium endive **28**

fried **octopus** with black eyed peas, roasted jalapeno and garlic aioli **42**

chorizo-stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce **22**

braised **lamb quesabirria** with pickled serrano chili and green chermoula **22**

grilled **prime skirt steak** with cherry bomb chermoula, shishito peppers and feta cheese **34**

slagel farms **cheeseburger** with fried shallot aioli, dill pickled banana peppers and lettuce **16**

shawarma **fried chicken** thighs with fries, fermented chili sauce and garlic toum **32**

falafel seasoned **french fries** with harissa aioli **8**

dessert

- apricot honey popsicle **4**
- nutterbutter ice cream bar **7**